MANUFACTURING NUMBERS:

9300530
9300532
9300574

Antunes Foodservice Equipment
DIVISION OF A.J.ANTUNES & CO.

A BRAND OF A.J. ANTUNES & CO.
roundup
ANTUNES FOODSERVICE EQUIPMENT

EGG STATION

Model ES-600, ES-604, & ES-1200

P/N 1010883 08/05 Rev. A

Owner's Manual

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OWNER INFORMATION

General

This product cooks/steams a maximum of six or twelve eggs (refrigerated) in approximately 150 seconds and reheats sliced meat for sandwiches. Eggs within the Egg Rings, are cooked with a combination of heat and steam. With the cover closed, water is poured into a trough on the cover and drips onto a hot Platen producing steam, cooking the eggs. The unit is equipped with audio/visual signals for operation.

This manual provides the safety, installation and operating procedures for the Egg Station. We recommend that all information contained in this manual be read prior to installing and operating the unit.

Your Egg Station is manufactured from the finest materials available, assembled to Roundup's strict quality standards, and tested at the factory to ensure dependable trouble-free operation.

Warranty Information

Please read the full text of the Limited Warranty printed on the back cover of this manual.

If the unit arrives damaged, contact the carrier immediately and file a damage claim with them. Save all packing materials when filing a claim. Freight damage claims are the responsibility of the purchaser and <u>not</u> covered under warranty.

The warranty **does not** extend to:

- **Damages caused in shipment or damage as result of improper use.**
- **Installation of electrical service.**
- **Installation, calibration, or adjustment.**
- **Normal maintenance outlined in this manual.**
- **Consumable parts such as Egg Rings, gaskets, rubber feet, labels, O-rings, light bulbs, etc.**
- **Malfunction resulting from improper service or maintenance.**
- **Damage caused by improper installation, abuse, or careless handling.**
- **Damage from moisture getting into electrical components.**
- **Damage from tampering with, removal of, or changing any preset control or safety device.**
- **Damage caused by parts or components not provided by A.J. Antunes & Co.**

IMPORTANT! Keep these instructions for future reference. If the unit changes ownership, be sure this manual accompanies the equipment.

OWNER INFORMATION (continued)

Service/Technical Assistance

If you experience any problems with the installation or operation of your unit, contact your local Roundup Authorized Service Agency. They can be found in the service agency directory packaged with the equipment.

Fill in the information below and have it handy when calling your authorized service agency for assistance. The serial number is on the specification plate located on the rear of the unit.

Purchased From: _____

Date of Purchase: _____

Model No.: _____

Serial No.: _____

Mfg. No.: _____

Refer to the service agency directory and fill in the information below:

Authorized Service Agency

Name: _____

Phone No.: _____

Address: _____

Use only genuine Roundup replacement parts in this unit. Use of replacement parts other than those supplied by the manufacturer will void the warranty. Your Authorized Service Agency has been factory trained and has a complete supply of parts for this unit.

You may also contact the factory at **1-877-392-7854** or **1-630-784-1000** if you have trouble locating your local authorized service agency.

IMPORTANT

A.J. Antunes & Co. reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

IMPORTANT SAFETY INFORMATION

Throughout this manual, you will find the following safety words and symbols that signify important safety issues with regards to operating or maintaining the Miracle Steamer.

⚠ WARNING ⚠

GENERAL WARNING. Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

⚠ CAUTION ⚠

GENERAL CAUTION. Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment.

⚠ WARNING ⚠

ELECTRICAL WARNING. Indicates information relating to possible shock hazard. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

WARNING

HOT SURFACE WARNING. Indicates information important to the handling of equipment and parts. Failure to observe caution could result in personal injury.

IMPORTANT SAFETY INFORMATION (continued)

In addition to the warnings and cautions in this manual, use the following guidelines for safe operation of the unit.

- Read all instructions before using equipment.
- For your safety, the equipment is furnished with a properly grounded cord connector. Do not attempt to defeat the grounded connector.
- Install or locate the equipment only for its intended use as described in this manual. Do not use corrosive chemicals in this equipment.
- Do not operate this equipment if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- This equipment should be serviced by qualified personnel only. Contact the nearest Roundup authorized service facility for adjustment or repair.
- Do not block or cover any openings on the unit.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not allow cord to hang over edge of table or counter.

The following warnings and cautions appear throughout this manual and should be carefully observed.

- **Turn the unit off, disconnect the power source and allow unit to cool down before performing any service or maintenance on the unit.**
- **The equipment should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with separate electrical lines, protected by fuses or circuit breaker of the proper rating.**
- **All electrical connections must be in accordance with local electrical codes and any other applicable codes.**
- **WARNING ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN SERIOUS INJURY OR DEATH.**
  - **Electrical ground is required on this appliance.**
  - **Do not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.**
  - **Do not use an extension cord with this appliance.**
  - **Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.**
- **If the supply cord is damaged, it must be replaced by the manufacturer or its service agent.**
- **Do not clean this appliance with a water jet.**
- **Do not use a sanitizing solution or abrasive materials. The use of these may cause damage to the stainless steel finish.**
- **Chlorides or phosphates in cleansing agents (e.g. bleach, sanitizers, degreasers or detergents) could cause permanent damage to stainless steel equipment. The damage is usually in the form of discoloration, dulling of metal surface finish, pits, voids, holes or cracks. This damage is permanent and not covered by warranty.**
- **The following tips are recommended for maintenance of your stainless steel equipment,**
  - **Always use soft, damp cloth for cleaning, rinse with clear water and wipe dry. When required, always rub in direction of metal polish lines.**
  - **Routine cleaning should be done daily using soap, ammonia detergent and water.**
  - **Stains and spots should be sponged using a vinegar solution as required.**
  - **Finger marks and smears should be rubbed off using soap and water.**
  - **Hard water spots should be sponged using a vinegar solution.**

SPECIFICATIONS

Electrical Ratings

Model Number	Mfg. Number	Volts	Watts	Amp	Hertz
ES-600CV	9300530	230	2900	12.6	50/60
ES-604CV	9300574	230	2900	12.6	50/60
ES-1200CV	9300532	230	2900	12.6	50/60

⚠ WARNING ⚠

ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS MANUAL COULD RESULT IN SERIOUS INJURY OR DEATH.

- **Electrical ground is required on this appliance.**
- **Do not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.**
- **Do not use an extension cord with this appliance.**
- **Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.**

⚠ CAUTION ⚠

All electrical connections must be in accordance with local electrical codes and any other applicable codes.

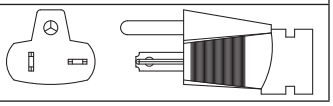
Model Designation

ES-600XX or
ES-604XX or
ES-1200XX

TYPE OF POWER CORD
C = COMMERCIAL

TYPE OF PLUG
V = 6-20P Non-locking

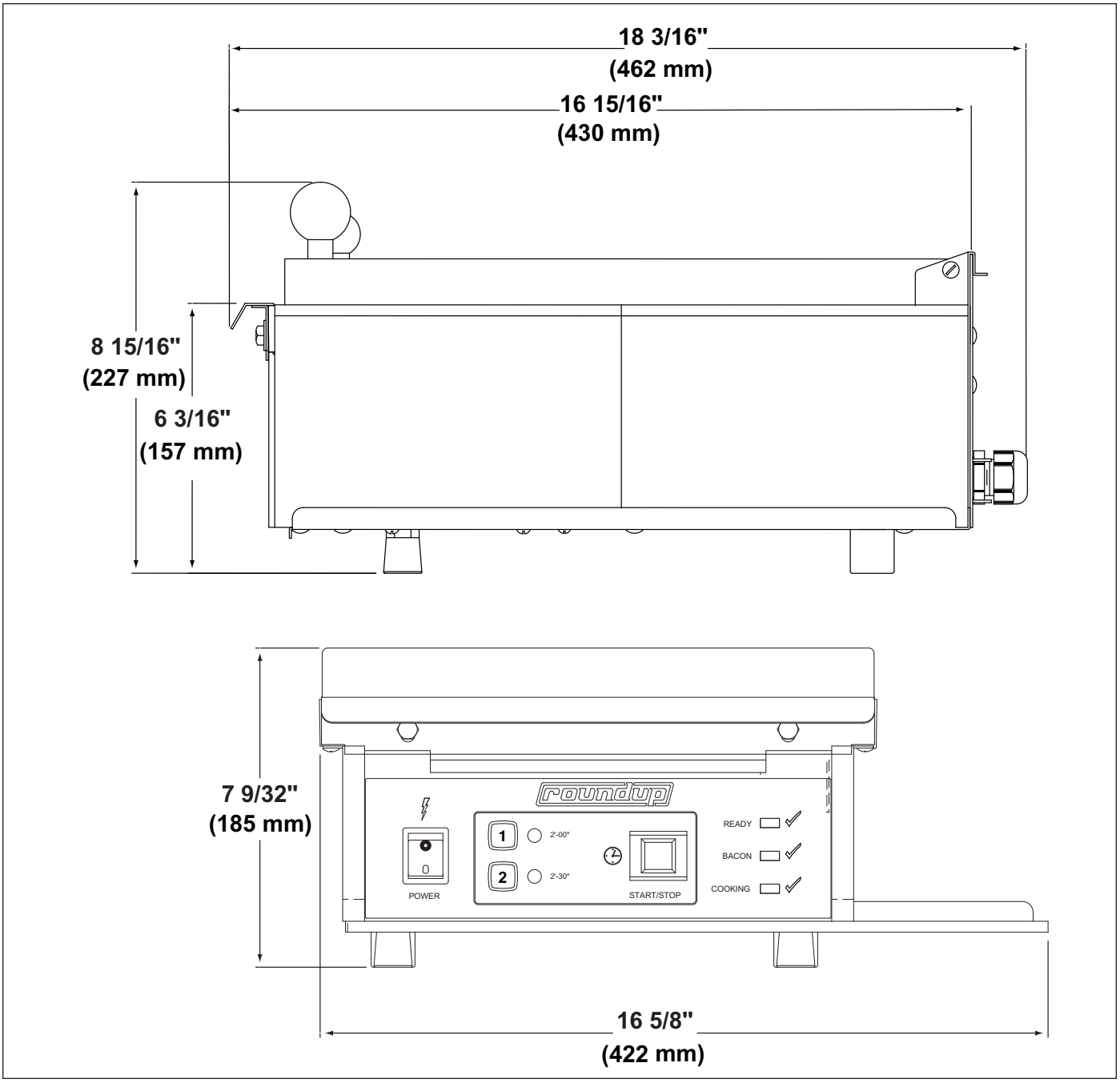
Electrical Cord & Plug Configurations

Letter Code*	Description	Configuration
(C)V	6-20P, 20 Am., 250 VAC., Non-Locking (assembly only)	

* Used in Model Designation

SPECIFICATIONS (continued)

Dimensions



Shipping Weight

- ES-600: 48 lbs (21.7 kg)
- ES-604 & ES-1200: 50 lbs (22.6 kg)

Net Weight

- ES-600: 41 lbs (18.6 kg)
- ES-604 & ES-1200: 43 lbs (19.5 kg)

INSTALLATION

Unpacking

1. Remove unit and all packing materials from shipping carton.

NOTE: If any parts are missing or damaged, contact Antunes Technical Service IMMEDIATELY at 1-877-392-7854 (Toll free in the U.S. and Canada) or 630-784-1000.)

2. Remove information packet.
3. Remove all packing materials and protective coverings from the unit.
4. Wipe all surfaces of the unit with a hot damp cloth.

NOTE: Do not use a dripping wet cloth. Wring it out before use.

5. Clean the Egg Rings, Egg Rack, cover and service pans in hot, soapy water. Rinse in clear water and allow to air dry.
6. Reassemble all parts to unit.

Equipment Setup

When placing the unit into service, pay attention to the following guidelines:

- Make sure power to the unit is off and the unit is at room temperature.
- Do not block or cover any openings on the unit.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not allow cord to hang over edge of table or counter.
- Place the unit on a sturdy, **level** table or other work surface. Turn off the Rocker Switch (power On/Off) before proceeding.
- **Ensure that the line voltage corresponds to the stated voltage on the unit's specification label. If unsure, have an electrician confirm correct line voltage before connecting unit.**

⚠ CAUTION ⚠

All electrical service connections must be in accordance with local electrical codes and any other applicable codes.

⚠ WARNING ⚠

ELECTRICAL SHOCK HAZARD.

FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS MANUAL COULD RESULT IN SERIOUS INJURY OR DEATH.

- **Electrical ground is required on this appliance.**
- **Do not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.**
- **Do not use an extension cord with this appliance.**
- **The unit should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with separate electrical lines, protected by fuses or circuit breaker of the proper rating.**
- **Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.**

⚠ IMPORTANT ⚠

When installing the unit, use a leveler to ensure that the table/cart is level and that the unit is level when placed. If necessary, adjust the two front bottom legs of the unit to level it. Failure to level the table and/or unit may result in unevenly cooked product.

OPERATION

Preparing Unit

1. Turn the Rocker Switch (power On/Off) to ON (Figure 1).
2. Place Egg Ring into Egg Rack (Figure 2).
3. Vertically place the pins of the Egg Rack into the slots that are attached to the cover.
4. Check to see that all Egg Rings are seated flat on the Platen surface.
5. Ensure that the Egg Rack and cover are in the down position while the cooker warms up.
6. Put melted butter (or equivalent) in one Service Pan (if desired) and slide Service Pan into tray on right side of unit.
7. Slide second Service Pan into tray for use as Platen scrapings collector (if desired).
8. Allow the unit to preheat for approximately 20-30 minutes.

NOTE: The Ready Indicator Light will flash while the unit is heating up and will stay on after the unit reaches operating temperature.

Cooking Instructions

1. Open the cover. Brush Egg Rings and Platen Surface beneath the rings with melted butter or equivalent.
2. Crack eggs on the Egg Cracker and drop each egg into an Egg Ring (Figure 2).
3. Break the egg yolks if desired.
4. Close the cover.
5. Fill the trough (Figure 2) on top of the cover with water, using the plastic dispensing bottle provided.
6. Press one of the Time buttons to select the cooking time (Figure 3).
7. Press and release the Start/Stop switch (Figure 1) to start the time cycle.

NOTE: The cooking indicator light will light when the Start/Stop switch is pressed and released.

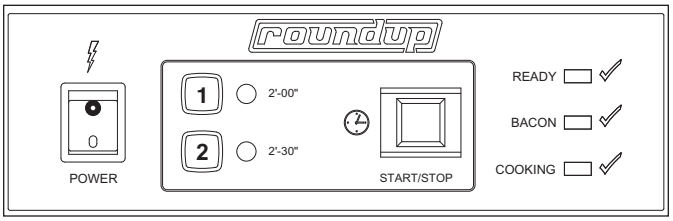


Figure 1. Operating Controls

8. If desired, place sliced meat (Canadian bacon, ham, etc.) on the front part of the Platen when "Bacon" indicator light begins to flash and the audio signal sounds (see ***Bacon Timer*** in the Operation section of this manual).
9. At the end of the cycle, when the "Cooking" indicator light turns off, press the "Start/Stop" switch to turn off the audio signal.
10. Remove the product from the Platen surface.
11. Open the cover and raise the Egg Rack about 1" (26 mm), then drop the rack to loosen the eggs.

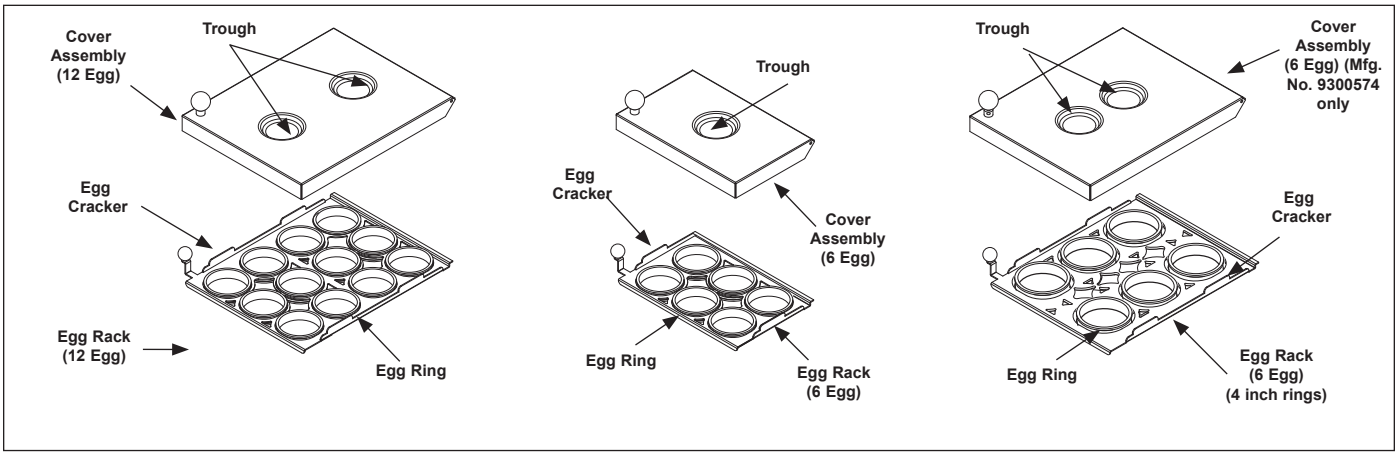


Figure 2. Cover Assembly (12 and 6 Egg)

OPERATION (continued)

12. Raise the Egg Rack completely off the eggs and use a spatula to remove the eggs.
13. Use the provided scraper to clean the Platen surface and move waste into the Service Pan.
14. Lower the Egg Rack and Cover. The unit is ready for further cooking.

Bacon Timer*

If, during the standby mode, the blue Bacon LED light is not lit, it means that the Bacon Timer is disabled. To enable the Bacon Timer, with the unit turned on, press the Time 1 and Time 2 buttons simultaneously for 3 or more seconds. The blue Bacon LED light will light up. The Bacon Timer is now enabled.

To disable the Bacon Timer, press the Time 1 and Time 2 buttons simultaneously for 3 or more seconds. The blue Bacon LED will turn off. The Bacon Timer is now disabled.

If the Bacon Timer is enabled, an audio signal will sound for a few seconds and the blue Bacon LED will begin to flash 30 seconds before the end of the cooking cycle. During this time, the product should be placed on the front part of the grill so that it will heat for 30 seconds. The Bacon LED light will continue to flash until the end of the cooking cycle.

* ES-600 units are designed to operate with the Bacon Timer enabled.

* ES-1200 and ES-604 units are designed to operate with the Bacon Timer disabled.

MAINTENANCE

⚠ WARNING ⚠

Turn the unit off, disconnect the power source and allow the unit to cool down before performing any service or maintenance on the unit.

⚠ CAUTION ⚠

Chlorides or phosphates in cleansing agents (e.g. bleach, sanitizers, degreasers or detergents) could cause permanent damage to stainless steel equipment. The damage is usually in the form of discoloration, dulling of metal surface finish, pits, voids, holes or cracks. This damage is permanent and not covered by warranty. The following tips are recommended for maintenance of your stainless steel equipment:

- **Always use soft, damp cloth for cleaning, rinse with clear water and wipe dry. When required, always rub in direction of metal polish lines.**
- **Stains and spots should be sponged using a vinegar solution.**
- **Finger marks and smears should be rubbed off using soap and water.**
- **Hard water spots should be sponged using a vinegar solution.**

⚠ CAUTION ⚠

Do not use a sanitizing solution or abrasive materials. The use of these may cause damage to the stainless steel finish.

⚠ CAUTION ⚠

If a chemical cleaner is used, be sure it is safe to use on cast aluminum. Observe all precautions and warnings on product label.

Daily Cleaning

1. Turn the Rocker Switch (power On/Off) to OFF, unplug the power cord, and allow the unit to cool down before proceeding.
2. Scrape the Platen surface clean of any residue.
3. Wipe the entire Platen surface clean with damp grill cloth.
4. Wipe the entire cooker cabinet clean with clean, damp cloth.

NOTE: Do not use a dripping wet cloth. Wring the cloth out before use.

5. Clean the Egg Rings, Egg Rack, Cover, and Service Pans in hot, soapy water. Rinse these items in clear water and allow to air dry.
6. Reassemble the unit.

MAINTENANCE (continued)

Checking Cycle Times (Monthly)

CAUTION: Grill surfaces will be hot. Care should be taken when operating this piece of equipment.

NOTE: A stopwatch is required for this procedure.

1. Turn the Rocker Switch (power On/Off) to ON. Allow the unit to preheat for 30 minutes.
2. Ensure that the #1 Time Selector Button (2'-00") is lit. If not, press and release the #1 button. This button should now be lit.
3. With the stopwatch in hand, press and release the Start/Stop cycle switch and start the stopwatch.
4. Record the time when the Bacon light begins to flash (if the Bacon Timer is enabled). Then, record the time when the Cooking light turns off.
5. Repeat this test with the Time Selector button set at 2'-30".

   When set at 2'-00", the Bacon light should flash at 1 minute and 30 seconds (90 seconds), and the Cooking light should turn off at 2 minutes (120 seconds).

   When set at 2'-30", the Bacon light should flash at 2 minutes (120 seconds), and the Cooking light should turn off at 2 minutes and 30 seconds (150 seconds).

   All times are to be within +/- five (5) seconds.
6. Turn the Rocker Switch (Power On/Off) to OFF.

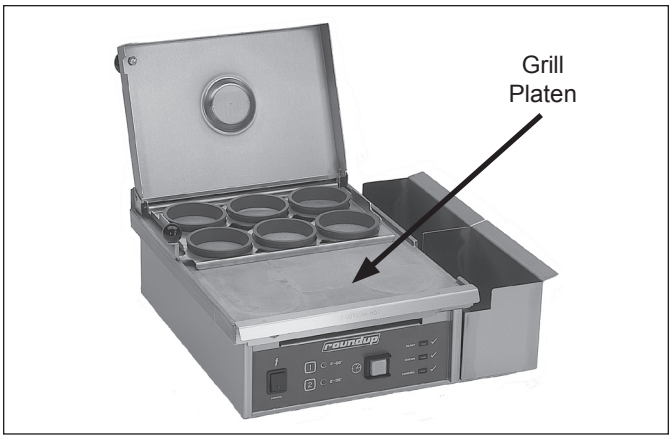


Figure 4. ES-600 Shown

Checking Grill Platen Temperature

NOTE: A pyrometer is required for this procedure.

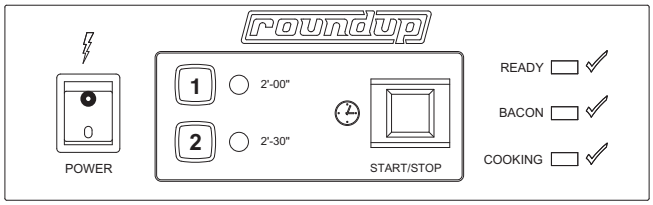
WARNING

This procedure exposes you to hot surfaces. Use extreme care when performing procedure to avoid personal injury.

1. Move the cover and the Egg Rack by lifting the whole assembly until clear of the base.
2. Turn the Rocker Switch (power On/Off) to the ON position. Allow 30 minutes for the unit temperature to stabilize.
3. Using a pyrometer, measure the temperature at the middle of the Platen surface (Figure 4). The temperature should be 250° F (121° C) to 300° F (149° C)

   If temperature is within range, proceed to Step 4.

   If temperature is above or below the proper calibrated range, call your Authorized Service Agency.
4. Turn the Rocker Switch (power On/Off) to the OFF position.
5. Reinstall cover and Egg Rack and cover.



NOTE: The following are factory pre-set cooking times.

Time 1 Button: 2 minute cooking time.

Time 2 Button: 2 minutes and 30 seconds cooking time.

Figure 3. Time Selector Switch

TROUBLESHOOTING

⚠ WARNING ⚠

To avoid possible personal injury and/or damage to the unit, inspection, test and repair of electrical equipment should be performed by qualified service personnel. The unit should be unplugged when servicing.

Problem	Possible Cause	Corrective Action
Unit fails to operate and control panel lights fail to signal on.	No power/low power.	Make sure the Rocker Switch (power On/Off) is ON and the power cord is locked into place. Check the main circuit breakers.
	Inoperable electrical outlet.	Plug the power cord into a different outlet of same amperage rating.
	Inoperable rocker (power On/Off) switch.	Contact your maintenance person or an Authorized Service Agency.
	Inoperable power cord.	
	Loose Connections.	
Unit fails to heat.	Loose connections.	Contact your maintenance person or an Authorized Service Agency.
	Inoperable Platen.	
	Low voltage.	
	Inoperable Hi-Limit Thermostat.	
	Inoperable Thermocouple.	
	Inoperable Solid State Relay.	
Eggs do not cook properly.	Using refrigerated eggs and time selector switch set for 2’ 00”.	Set time selector switch to 2’ 30” when using refrigerated eggs.
	Time selector switch is set for 2’ 30” (eggs overcooked).	Set time selector switch to 2’ 00” when using room temperature eggs.
	Incorrect amount of water added to trough in cover.	Fill trough in cover with water before starting time cycle.
	Platen temperature too low or too high.	Check the Platen temperature according to the Maintenance section of this manual.
	Loose connections.	Contact your Authorized Service Agency.
	Unit/table is not level	Level the table and unit as necessary.
Eggs sticking to Platen.	Dirty Platen.	Clean Platen.
	Insufficient butter being used.	Refer to the Operating section of this manual.
Eggs sticking to Egg Rings.	Insufficient butter being used.	Refer to the Operating section of this manual.
	Dirty Egg Rings.	Do not use an abrasive scrubbing pad to clean Egg Rings.
	Inoperable Egg Ring.	Replace Egg Ring.
Not signaling on “Bacon” or “Ready”.	Inoperable indicator light or audio signal.	Contact your maintenance person or an Authorized Service Agency.
	Inoperable control board.	
	Loose connection.	
	Bacon Timer is disabled.	Enable Bacon Timer according to the Operation section of this manual.

If the troubleshooting steps listed do not solve your problem, contact an A.J. Antunes Authorized Service Agency for further assistance.

TROUBLESHOOTING (continued)

Control Board LEDs

The control Board has three on board LEDs (Figure 5) to determine the status of the unit and to assist in troubleshooting.

Green (Diagnostic): This LED should be off in normal operation, if any of the 5 potential faults are detected by the Control Board, this LED will repeatedly blink either 1 through 5 times with a 2 second pause in between (see the ***Green LED Blink Codes*** section below).

Yellow (Audio): When lit, this LED indicates that the Control Board is supplying approximately 10-15 VDC to the audio signal. The audio signal should sound with this LED is lit.

Red (Heat): When lit, this LED indicates that the Control Board is calling for heat by supplying VDC to terminals 3(+)4(-) of the Solid State Relay. When off, this LED indicates that the grill platen is up to operating temperature and satisfied.

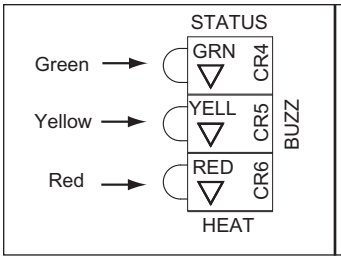


Figure 5. Control Board LEDs

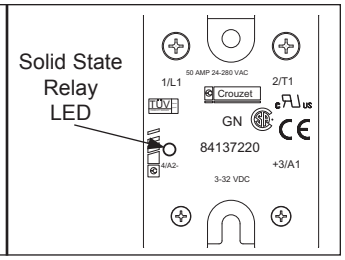


Figure 6. Solid State Relay

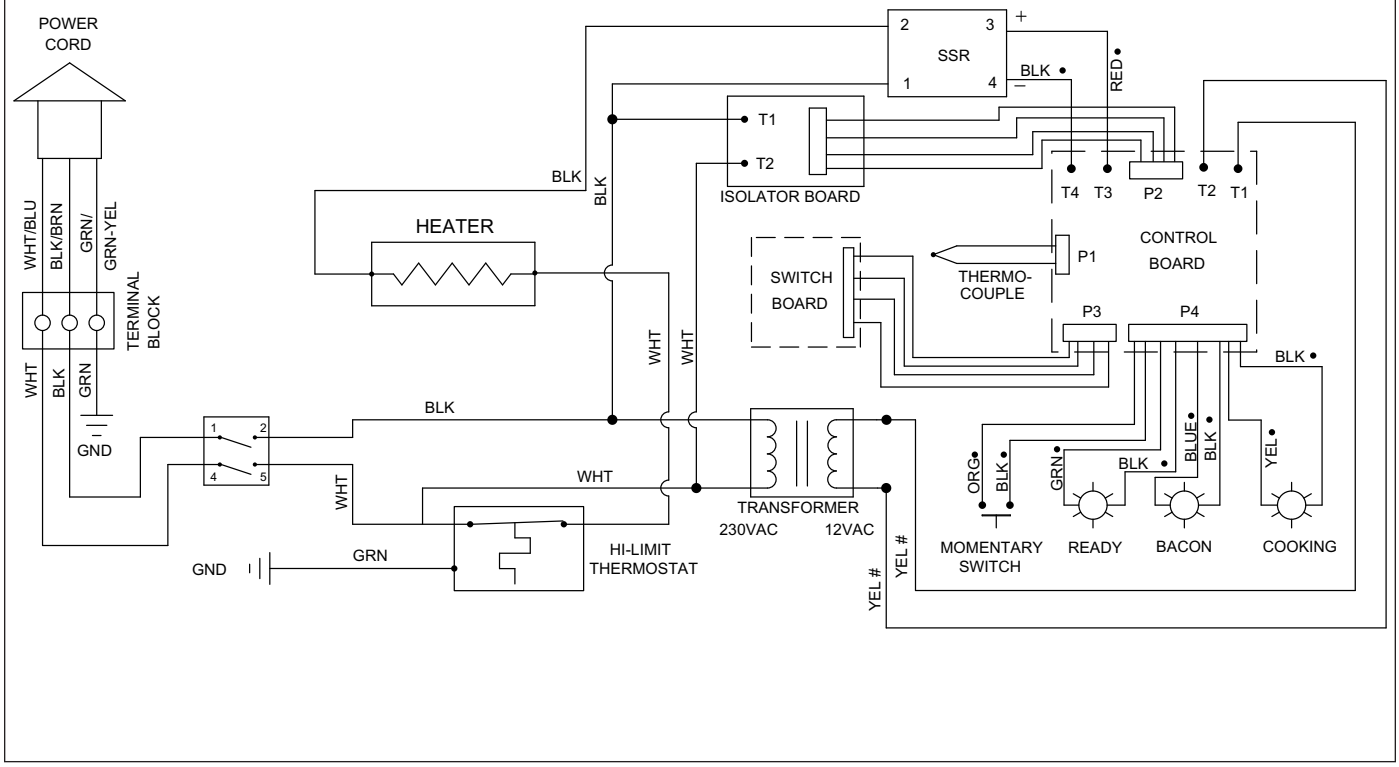
NOTE: During heat mode, this Red LED is very dim, so it may be difficult to verify if the Control Board is or is not calling for heat. It is recommended that you observe the small round green LED on the Solid State Relay (Figure 6) for mode and diagnostic purposes. When the green LED on the Solid State Relay is on, it means that the Control Board is calling for heat. When off, it means that the Control Board is NOT calling for heat. Typically, the VDC at the Solid State Relay will be less than 1.0 VDC when measured, but may vary because of different quality VOMs. Therefore, it is recommended that you DO NOT attempt to measure the VDC at the Solid State Relay for diagnostic purposes.

Green LED Blink Codes

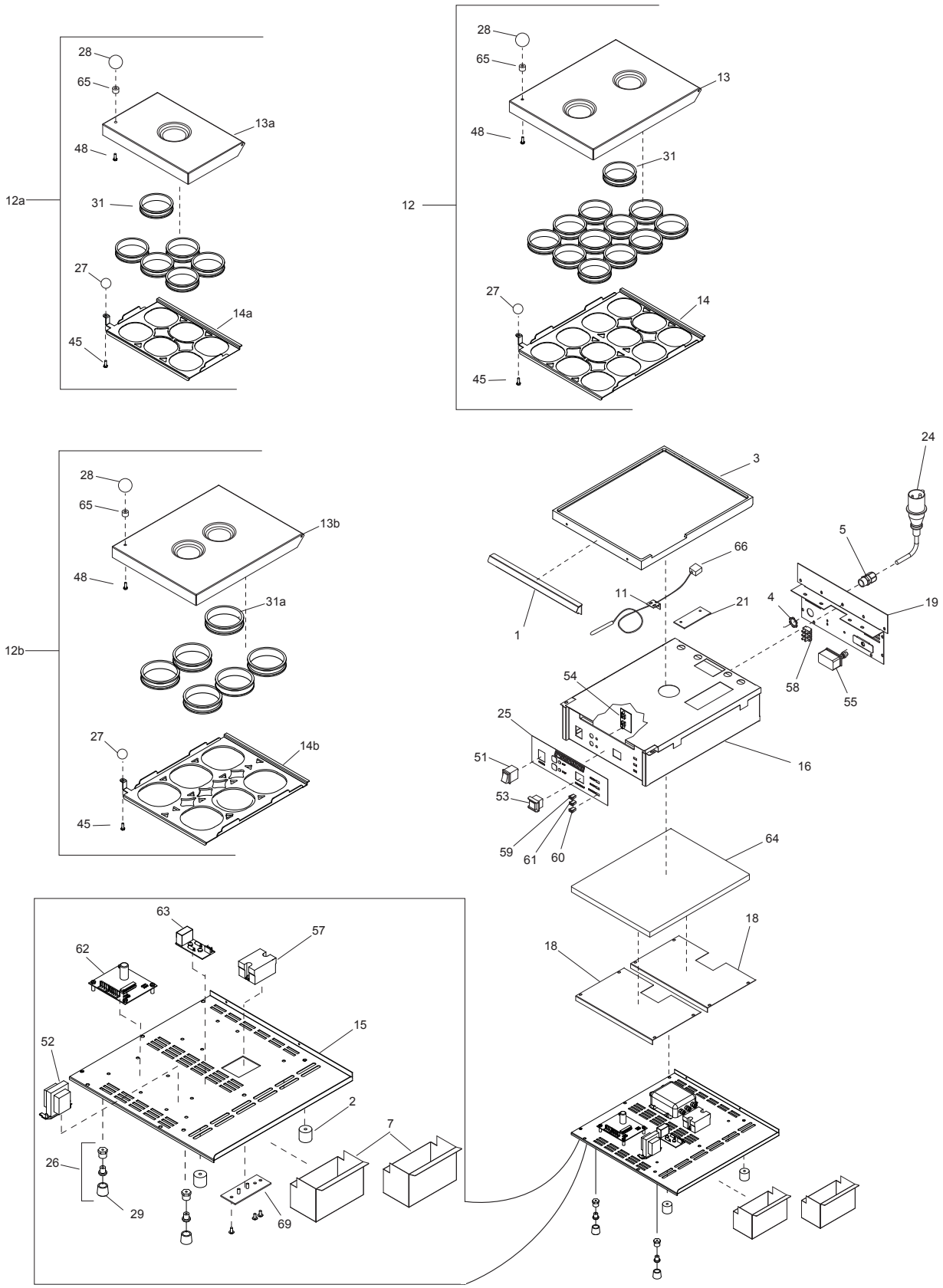
Number of Blinks	Cause(s)	Unit's State and Resolution
The Green LED blinks on and off 1 time, pauses for 2 seconds, and repeats	The EEPROM memory on the Control Board is corrupted.	In this state, the unit turns off the control Signal to the Solid State Relay and disables all front buttons and lights. The unit will not heat up. This continues until the defaults are reloaded into memory. To reload defaults, turn the unit off, press and hold the Time 2 button, turn the unit on, and release the button.
The Green LED blinks on and off 2 times, pauses for 2 seconds, and repeats.	The ambient temperature within the control compartment has exceeded 155º F (68º C). Verify that there is proper air ventilation all around the unit and that it is not near a significant heat source.	In this state, the unit turns off the control signal to the Solid State Relay and disables all front buttons and lights. The unit will not heat up. This continues until the ambient temperature within the electrical compartment drops below 140 F (60 C) and the unit is turned off and back on.
The Green LED blinks on and off 3 times, pauses for 2 seconds, and repeats.	Open or disconnected Thermocouple.	In this state, the unit turns off the control signal to the Solid State Relay and disables all front buttons and lights. The unit will not heat up. This continues until the Thermocouple is reconnected or replaced, and the unit is turned off and back on.
The Green LED blinks on and off 4 times, pauses for 2 seconds, and repeats.	The supply voltage to the unit is below 160 VAC or above 265 VAC.	In this state, the unit turns off the control signal to the Solid State Relay and disables all front buttons and lights. The unit will not heat up. This continues until the supply voltage is within the proper limits and the unit has been turned off and back on.
The Green LED blinks on and off 5 times, pauses for 2 seconds, and repeats.	The 50/60 Hz signal has been lost due to a disconnected or an open wire harness/wiring on the AC Isolator Board, or from the AC Isolator Board to the Control Board.	In this state, the unit turns off the control signal to the Solid State Relay and disables all front buttons and lights. The unit will not heat up. This continues until the 50/60 Hz signal is reapplied and the unit is turned off and back on.

WIRING DIAGRAM

NOTE: ALL WIRES TO BE 14 GA. TFE-200°C
UNLESS OTHERWISE SPECIFIED.
18 GA. TFE-200°C
• 22 GA. TFE-200°C



REPLACEMENT PARTS



REPLACEMENT PARTS (continued)

Item	Part No.	Description	Qty.
1	0021327	Nose Piece Weldment	1
2	210K230	Bumper, Recess Leg 1” (Set of 4 including 4 screws)	1
3	7000379	Grill Platen	1
4	040P138*	Lock-nut, Conduit - 1/2” NPT	1
5	040K251	Strain Relief Kit	1
7	0010192	Service Pan	2
11	0502900	Bracket , Sensor	1
12	7000363	Cover, Rack, & Ring Assembly (Incl. all shown) **ES-1200**	1
12a	7000261	Cover, Rack, & Ring Assembly (Incl. all shown) **ES-600**	1
12b	7000473	Cover, Rack & Ring Assembly (Incl. all shown) **ES-604**	1
13	7000451	Cover, 12 Egg (Includes 28, 48, 65) **ES-1200**	1
13a	7000453	Cover, 6 Egg (Includes 28, 48, & 65) **ES-600**	1
13b	7000474	Cover, 4” Egg Rings (Includes 28, 48, & 65) **ES-604**	1
14	7000452	Rack, 12 Egg Ring (Includes 27 & 45) **ES-1200**	1
14a	7000454	Rack, 6 Egg Ring (Incl. 27 & 45) **ES-600**	1
14b	7000475	Rack, 4” Egg Rings (Includes 27 & 45) **ES-604**	1
15	0021324	Panel, Base	1
16	0021325	Housing, Main	1
18	0504075	Cover, Insulation	2
19	0021326	Rear Panel Weldment	1
21	0504078	Bracket, Hi-Limit	1
24	0700323	Power Cord, Assembly 6-20P	1
25	1001100	Label, Control	1
26	210K122	Adj. Leg Kit (pack of 4)	1
27	2100137	Knob Ball	1
28	2100138	Knob-Ball	1
29	210K108	Rubber Tip Kit (pack of 4)	1
31	2130111	Egg Ring (single) **ES-600/1200**	6/12
	213K101	Egg Ring (Pkg. of 6) **ES-600/1200**	1/2
31A	2130176	4” Egg Ring (Single) **ES-604**	6
	213P176	4” Egg Ring (Pkg. of 6) **ES-604**	1
33	300P102*	Nut, Speed #8-32 “U”	1
37	306P113*	Screw, Mach. #6-32 x 7/8” Sltrshd	2
38	306P123*	Screw, Mach. #6-32 x 5/8” Sltrshd	4
39	306P130*	Nut, Hex KEPS #6-32	2
40	308P102*	Washer, Int. Tooth #8	6
41	308P104*	Scr, Mach #8-32 x 3/8” Sltrshd	1
42	308P143*	Nut, Hex KEPS #8-32	1
43	308P157*	Screw, Tap #8-32 x 3/8”	1
44	310P102*	Washer, Int Tooth-lock #10	2
45	310P109*	Scr, Mach #10-32 x 3/8” Sltrshd	1
46	310P136*	Scr, Mach. #10-32 x 1 and 1/4” Slpanhd	1
47	310P149*	Scr, Mach. #10-32 x 7/8” Slpanhd	1
48	325P103*	Scr, HXCAP 1/4-20 x 3/4”	1
49	325P104*	Washer, Flat 1/4” S/S	1
50	325P109*	Scr, Hxcap 1/4-20 x 3/4”	1
51	4010137	Switch, Rocker (25A-250V)	1
52	4010187	Transformer, Stepdown (240V/12)	1
53	4010190	Switch, Momentary	1
54	4010193	PC-Board, Switch-Two Button	1
55	7000272	Thermostat, Hi-Limit	1
57	7000370	Solid State Relay	1
58	7000136	Terminal Block, 3-Pole	1
59	4060362	LED, Snap-in (Green - Ready)	1
60	4060363	LED, Snap-in (Yellow - Cooking)	1
61	4060385	LED, Snap-in (Blue - Bacon)	1
62	7000390	Control Board	1
63	7000391	A/C Line Isolator Board	1
64	0400337	Insulation	1
65	2120111	Spacer	1
66	4050214	Thermocouple	1
67	2180111	Plastic Dispensing Bottle (not shown)	1
68	213K115	Spatula, Scraper and Brush Kit (not shown)	1
69	0011251	Heat Sink Assembly	1
70	0700648	Wire Set, Main (not shown)	1
71	0700655	Wire Harness/PCB-LEDs (not shown)	1
72	0700656	Wire Harness/PCB-Isoloator BD (not shown)	1
73	0700657	Wire Harness/PCB-2 Button Bd (not shown)	1

* Available only packages of 10.

LIMITED WARRANTY

Equipment manufactured by Roundup Food Equipment Division of A.J. Antunes & Co. has been constructed of the finest materials available and manufactured to high quality standards. These units are warranted to be free from mechanical and electrical defects for a period of one year from date of purchase or 18 months from shipment from factory, whichever occurs first, under normal use and service, and when installed in accordance with manufacturer's recommendations.
To insure continued proper operation of the units, follow the maintenance procedure outlined in the Owner's Manual.

1. This warranty does not cover cost of installation, defects caused by improper storage or handling prior to placing of the Equipment. This warranty does not include overtime charges or work done by unauthorized service agencies or personnel. This warranty does not cover normal maintenance, calibration, or regular adjustments as specified in operating and maintenance instructions of this manual, and/or labor involved in moving adjacent objects to gain access to the Equipment. This warranty does not cover consumable items such as egg rings, gaskets, O-rings, and light bulbs. Nor does it cover water contaminant problems such as foreign material in water lines or inside solenoid valves. It does not cover water pressure problems or failures resulting from improper/incorrect voltage supply. **This warranty does not pay travel, mileage, or any other charges for an authorized service agency to reach the equipment location.**

2. Roundup reserves the right to make changes in design or add any improvements on any product. The right is always reserved to modify equipment because of factors beyond our control and government regulations. Changes to update equipment do not constitute a warranty charge.

3. **If shipment is damaged in transit, the purchaser should make a claim directly upon the carrier. Careful inspection should be made of the shipment as soon as it arrives and visible damage should be noted upon the carrier's receipt. Damage should be reported to the carrier. This damage is not covered under this warranty.**

4. Warranty charges do not include freight or foreign, excise, municipal or other sales or use taxes. All such freight and taxes are the responsibility of the purchaser.

5. THIS WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, EACH OF WHICH IS HEREBY EXPRESSLY DISCLAIMED. THE REMEDIES DESCRIBED ABOVE ARE EXCLUSIVE AND IN NO EVENT SHALL ROUNDUP BE LIABLE FOR SPECIAL CONSEQUENTIAL OR INCIDENTAL DAMAGES FOR THE BREACH OR DELAY IN PERFORMANCE OF THIS WARRANTY.

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